

12
Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

17th April 2026

Salmon & Bluefin Tuna Tartare

Baby Gem Lettuce Basket
Blood Orange, Dill, Puffed Wild Rice
Truffle Cream Dressing

Gyotaku, Domain Christopher Mitnacht, Alsace, France 2023

40% Pinot Auxerrois, 15% Riesling, 20% Pinot Gris, 5% Muscat (Bio)

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Sautéed Squid

Homemade Campanelle Pasta  
Cherry Tomatoes, Garlic Breadcrumbs & Pesto

*Viogner, Les Vignes D'a Côté, Cave Yves Cuilleron, Rhone, France 2024*

*100% Viogner*

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Steamed Skate Wing

New Potatoes, Tenderstem Broccoli
Lilliput Capers, Cornichons & Red Onion
Sapphire & Sauce Bourride

Macon Milly-Lamartine, Albert Bichot, Burgundy, France 2023

100% Chardonnay

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Valrhona Chocolate Sphere

Hazelnut Praline Parfait & Pailleté Feuilletine

*Kopke 10 Years Old Tawny Port*

*Touriga Nacional, Touriga Franca, Tinta Barroca, Tinto Cao and Tinta Roriz*

4 Course Tasting £59 & Wine Tasting £30

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

13.5% discretionary service charge will be added to your bill.